

THE BAKER'S
CROWN



CERTO PAN M

THE COMPACT DOUGH SHEETING LINE

PROVIDING HIGH WEIGHT ACCURACY WITHOUT WASTE DOUGH

MAIN FEATURES

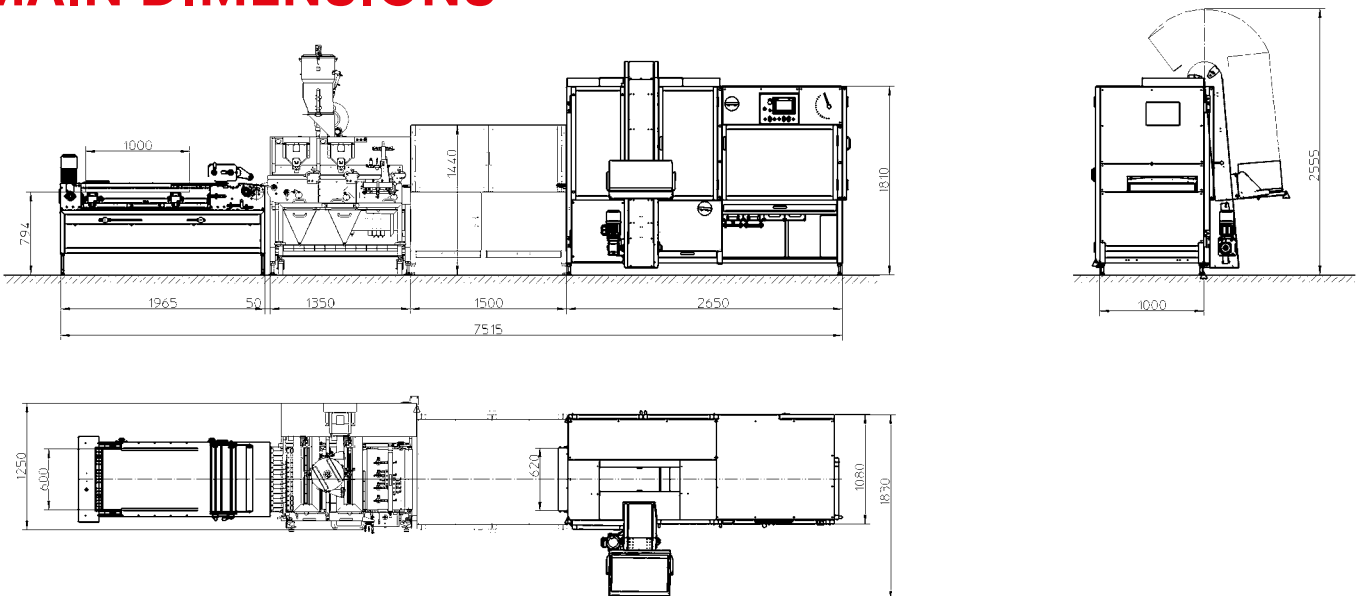
An entirely new system of dough sheet production is at the basis of the Certo Pan M, which guarantees maximized weight accuracy without waste dough by using a rotation principle. In order to avoid discontinuities and thus irregularities in the dough, the added dough is rotated and cut and therefore formed to a continuous and endless dough sheet, from which dough pieces with high weight accuracy can be produced.

- the line can process up to 600 kg dough per hour
- max. hourly output rate of up to 7,500 pieces (rectangular rolls) and 6,000 pieces (rounded rolls) at 5-row operation
- infeed of dough via an integrated box lifting unit
- endless dough sheet production by the use of a rotating disc hopper and an oscillating cutting knife
- exchangeable cutting rollers cut the dough sheet into the required number of rows
- total width of the dough sheet is approx. 240 mm
- even dough pieces with high weight accuracy
- hinged doors and the swiveling disc hopper enable easy access and therefore optimized cleaning
- intuitive operation with SPS control and touch panel with pictograms
- the dough sheeting line in compact design is particularly suitable for artisanal bakeries with highest quality demands
- integrated weighing unit allows the weighing of the dough sheet across the dough sheet and adjustment of the cutting interval

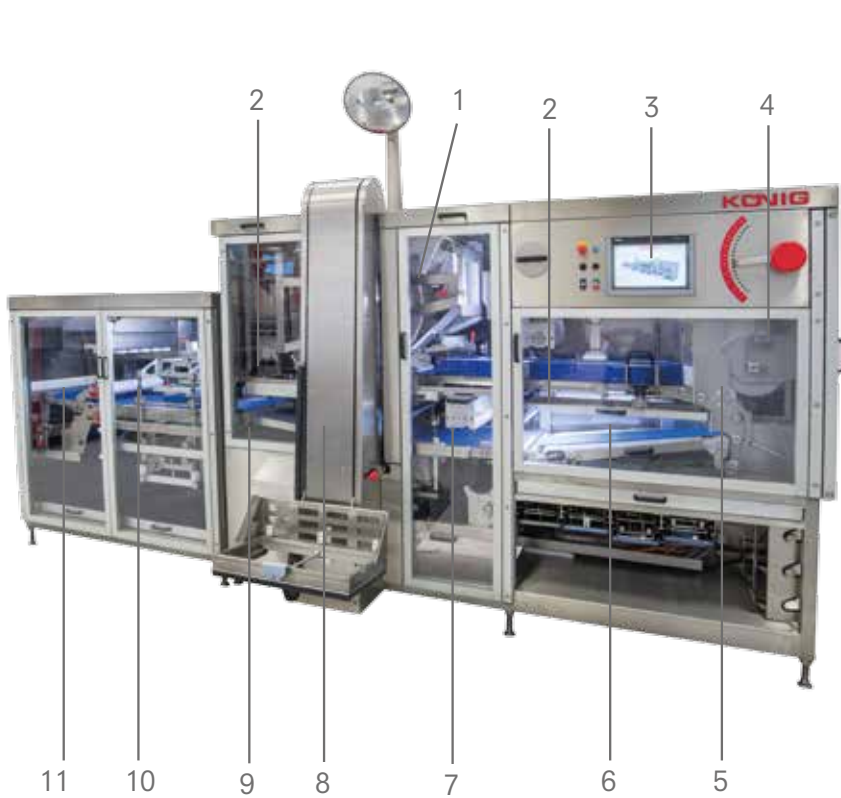
PRODUCT RANGE

- easily exchangeable cutting tools for triangular and quadrangular products (rectangular or rhombic)
- high product diversity with stamping tools
- closed and open cut by stamping on the belt possible
- „Inline seeding unit“ for absolutely even seeding on both sides
- cut roll module for longrolling and cutting of dough pieces as option; one continuous cutting knife for the optimally nice open cut - typical for cut rolls
- expandable at any time with optional rounding station for the production of rounded rolls, as for example typically German “Rosenbrötchen”
- seeded products can be produced with an optional seeding unit
- the product range can be expanded by using the line with one of the Koenig roll lines (e.g. Eco Twin or Combi Line)

MAIN DIMENSIONS



AN OVERVIEW - CERTO PAN M I SEEDING UNIT



Wire belt module on a mobile frame - exchangeable with an optional conveyor belt

- | | | | | | |
|---|-----------------------|----|---|----|---------------------------------------|
| 1 | Rotating disc hopper | 7 | Stamping (Triangular/Rectangular/Rhombic) | 13 | Seeding box |
| 2 | Duster / Seeding box | 8 | Box lifter | 14 | Seeding material reclaimer |
| 3 | Display | 9 | Discharge belt | 15 | Spraying unit |
| 4 | Calibrating Roller | 10 | Rounding station | 16 | Water bath |
| 5 | Length-cutting device | 11 | Greasing unit for "Rosenbrötchen" | 17 | Seeding material reclaimer (manually) |
| 6 | Spreading finger belt | 12 | Display | 18 | Transfer roller |



TRUST BASED ON EXPERIENCE AND SECURITY OF INVESTMENT

TEST OUR MACHINES AT THE DEMONSTRATION
CENTER FOR CUSTOMERS!

Any investment that you make will improve your opportunities for success in the future. Profitability can only be guaranteed if the investment is made wisely. Whether this is the case can often only be assessed afterwards. Koenig however gives you the opportunity to check out its machines before spending any money.

To make sure that you don't buy the pig in a poke:
Thoroughly test the Koenig machines at our Demonstration Center.

Visit our centers in Graz and Dinkelsbühl. Based on your recipes and raw materials, we will work out the best solution for you until you are fully happy with our suggestion. If necessary, we adjust the units again and start the entire customisation process over again. This ensures that you can offer your customers what they expect from you.

SERVICES AND SPARE PARTS FROM THE MANUFACTURER!

Each machine and unit undergoes a number of test runs with and without dough. Most of our technicians are actually trained bakers. They assemble the machine at our premises and then commission them, using their in-depth knowledge of the baking trade. If you should encounter any problems, simply contact our spare parts and service department. We are available day and night from anywhere in the world:

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KÖNIG THE BAKER'S
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